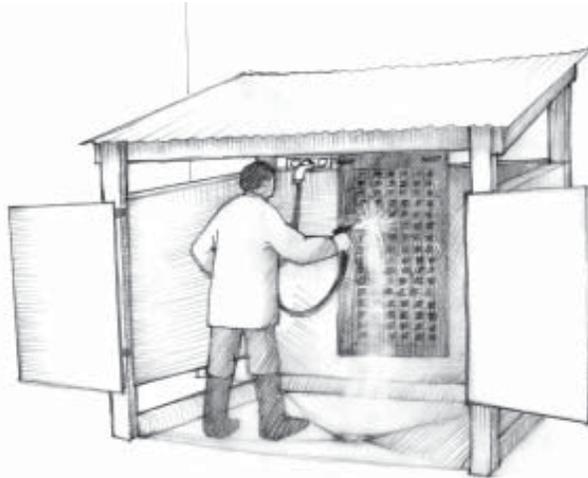


# Kitchen, Restaurant & Deli Best Management Practices

Setting up a designated area for cleaning floor mats, trash cans and other such equipment will simplify protection of storm drains.

The wash water from cleaning activities must be disposed of to the sanitary sewer.



## Selection of Best Management Practices

In order to comply with Santa Barbara County's Municipal Storm Water Permit, Best Management Practices (BMPs) must be employed at municipal facilities. BMPs may be selected from the options listed below or developed on a case-by-case basis, as appropriate. Facilities with a Water Quality Protection Protocol (WQPP) should follow the BMPs indicated in that protocol.

This BMP addresses only storm water protection requirements. Any group who stores, uses, handles or disposes of food must follow the appropriate local, state and federal regulations. Contact County Environmental Health Services (EHS) for specific food-facility related questions at 805-681-4900.

## Practices

### ***Housekeeping***

1. Never dispose of wash-water to storm drain, landscape, pavement or other storm water conveyances. Wash-water should be disposed of to the sanitary sewer. Wash-water includes any liquid with cleaner, residual dirt and grime, food residue, or grease; examples include mop-water, floor-mat wash-water, window cleaning water, and all rinse water.
2. Clean floor mats and trash containers in a designated area with a connection to the sanitary sewer such as mop sink or floor drain.
3. First clean patio furniture, picnic tables and benches, with detergents and a bucket to collect any food residue. If needed, rinse the cleaned surfaces with a bucket and cloth to remove residual. Minimize getting wash water or

## Goal / Purpose

Reduce discharge of dust, dirt, oils and greases, and floating materials from restaurants, delis, food stands cafes, or any food establishment in the storm water system.

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debris on the ground. Always avoid drains or waterways that lead to creeks or the ocean. It is important to clean up any food waste before rinsing the surface, since food waste will attach rodents and other pests.

4. If outdoor areas are steam-cleaned, prevent the wash-water from going down the storm drain by blocking the storm drains or creating temporary berms around the area being cleaned. Then mop and/or vacuum up excess water and debris. Excess water should be disposed of to the sanitary sewer (such as mop sink or floor drain). Most cleaners must be kept out of the outdoor environment, cleaners are often toxic to aquatic and other forms of life.
5. Promptly clean up any spill of liquid or solid wastes. Do not hose down an area for a spill, unless the liquid will be completely contained, cleaned up and disposed of to sanitary sewer or offsite (as appropriate for the waste type). There should be no discharge to storm drains, landscape or pavement.
6. Schedule regular cleaning of areas, interior and exterior, that collect debris to eliminate particulate and residue buildup. Keeping interior areas clean prevents the tracking of contaminants outside. Provide trash containers, where appropriate, to minimize littering. Make sure trash containers have lids if exposed to storm water.
7. Review and minimize outdoor stockpiled materials on a regularly (only non-food related equipment and supplies are allowed to be stored outside). Often at the back of the storage area there is old and/or unusable supplies or equipment. Usable and temporarily stored material (e.g., milk crates, wash buckets) should be stored in a way to minimize contact with storm water. Unused material should be disposed of or recycled as soon as possible. Develop a plan to regularly dispose of unneeded equipment.
8. Store equipment and supplies under cover whenever possible. Minimizing contact with storm water minimizes contaminants from getting into storm water system. Food related items shall be stored as required by EHS and the appropriate rules and regulations.
9. Cabinets and containers exposed to the weather must be made for exterior use; interior grade cabinets and containers will rust or deteriorate contributing contaminants to storm water when exposed to weather.

## Associated BMPs

- Alternative Safer Products
- Housekeeping
- Loading & Unloading
- Materials & Hazardous Waste Storage
- Spill Control & Cleanup
- Storm Drains and Catch Basins
- Trash & Dumpster Management

10. Keep cleaning equipment, brooms, mops, buckets, etc., near areas that require frequent cleaning.
11. Provide designated smoking areas with cigarette butt containers. Clean as needed to encourage their use.
12. During loading and unloading, promptly place materials in their designated storage locations.
13. Evaluate safer alternative products for any job that usually uses toxic or hazardous products. For instance, investigate alternative floor and window cleaners, and general detergents. When available and cost effective, these products should be used.
14. Do not use drains without knowing whether they flow to the sanitary sewer, storm system or a self-contained internal sump. Confirm before using drains to ensure proper disposal. Make sure that facility schematics are updated when any changes to the plumbing or storm water systems are made.

### ***Grease Traps/Separators/Barrels***

15. Regularly check grease traps for proper operation. Quickly repair any problem.
16. Schedule regular cleaning of grease traps to prevent a clog or overflow situation. Keep spill response equipment on hand to contain and clean up an overflow event.
17. Keep grease barrels closed, except when adding or removing grease. Schedule regular pickups for the barrels to ensure that there is always available capacity.
18. Protect grease barrels from contact with storm water.
19. Promptly clean up any spill of grease. A mop and bucket is recommended; do not hose down an area to handle a spill, unless the liquid will be completely contained, cleaned up and disposed of appropriately. There should be no discharge to storm drains, landscape or pavement.
20. Put grease in the grease barrels and other waste liquids down the sanitary sewer. Do not put liquids in trash containers.

## Contractors Requirements

21. Contractors who operate food establishments should provide the County with their storm water awareness training and procedures for protecting the storm water system, including the management of wash-water, grease and trash.
22. Include specific contract language to inform the contractor that they must comply with federal, state and local storm water rules and regulations as required by the Clean Water Act. Amend existing contracts to include this language, if not already included.

## For Employee Training

Staff training may include regular tailgate sessions at those facilities that have kitchen facilities, a restaurant or deli. Training sessions should provide information on the selected storm water BMPs and methods for preventing discharge of pollutants into the storm drain system. Encourage employees to suggest modifications for existing BMPs and to create new BMPs; their suggestions will likely reduce labor and increase storm water runoff protection. If the above suggested BMPs require some modification to work for you or do not cover some aspect of your operations or facility, call Project Clean Water at 568-3440 for assistance.

Storm water BMP training may be incorporated with other training sessions such as safety training. Facilities with a Storm Water Plan should follow the training requirements stated in that Plan. Records of the training sessions must be kept for at least three years. These records should include who conducted the training, who attended, subjects discussed, and the date(s) of the training.

**For additional information** on this and other BMPs, or the County's responsibilities under the NPDES Phase II federal regulations for storm water discharges, see [www.countyofsb.org/project\\_cleanwater](http://www.countyofsb.org/project_cleanwater) or contact Project Clean Water staff at 568-3440.